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## Claim proposal:

1. Gelatin free dairy dessert comprising less than 10 % w/w fat and an unsaturated emulsifier characterised in that the unsaturated emulsifier comprises a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids and is present in an amount of 0,2- 2,5 % w/w and the emulsifier, based on the total weight content thereof.

2. Dessert according to claim 1, comprising ~~0,2-2,5 w/w~~ preferably 0,6-2,5 w/w, ~~more~~ preferably 0,8-2,5 w/w and most preferably 1,0-2,0 w/w unsaturated emulsifier.

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3. Dessert according to claim 1 or 2, wherein the emulsifier, based on the total weight content of emulsifier, comprises 50-100 w/w%, preferably 50-95 w/w% unsaturated monoglycerides.

15 4. Dessert according to any of the preceeding claims, comprising 0-10 w/w% milk- and/or soy protein, preferably milk protein, most preferably chosen from casein and caseinate.

20 5. Dessert according to any of the preceding claims, wherein the dessert comprises 0-15 w/w% carbohydrate, preferably chosen from the group, consisting of glucose, glucose solids, sucrose, fructose, maltodextrins, lactose, starch, modified starch, artificial starch or a combination of two or more thereof.

25 6. Dessert according to any of the preceeding claims, wherein the dessert comprises a hydrocolloid, preferably in the range of 0-10 w/w%.

30 7. Dessert according to claim 6, wherein the hydrocolloid is chosen from the group, consisting of galactomannans, carrageenan, carboxymethylcellulose, starch, modified starch or a combination of 2 or more thereof.

35 8. Dessert according to any of the preceding claims, wherein the dessert is an aerated dessert.

9. Composition for use as a gelatin replacer, in particular in dairy desserts, comprising 4-100 w/w% unsaturated emulsifier, comprising a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids,

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1-30 w/w% spray drying aid and 3-90 w/w% filling agent.

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10. Composition according to claim 9, wherein the composition comprises:

- 5        20-70 w/w%, preferably 30-50 w/w%, unsaturated emulsifier,  
2-10 w/w%, preferably 4-8 w/w% milk- or soy protein,  
preferably milk protein, most preferably comprising caseinate,  
and  
20-78 w/w%, preferably 42-66 w/w% carbohydrates.

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11. Composition according to claim 9 or 10, further comprising:  
0-50 w/w%, preferably 0-25 w/w% hydrocolloids, chosen from  
carrageenan, guar gum, carboxymethyl cellulose, modified  
starches, pectin and alginate,

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0-50 w/w%, preferably 0-25 w/w% fat, chosen from milk fat,  
butter fat and vegetable fat, and  
0-40 w/w%, preferably 5-20 w/w% additional emulsifier,  
preferably comprising saturated emulsifier.

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12. Composition according to any of the claims 9-11, the  
composition being spray dried.

13. Method for the preparation of the composition according to any  
of the claims 9-12, comprising the steps of :

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a) preparing a liquid fat phase comprising the unsaturated  
emulsifier and optionally the fat,

b) preparing a water phase comprising the filling agent,

the spray drying aid being comprised in liquid or fat phase or both,

c) combining the fat phase of a) and the water phase b), and,  
optionally,

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d) homogenising the mixture of c), and/or, optionally,

e) spray drying the homogenate of d).